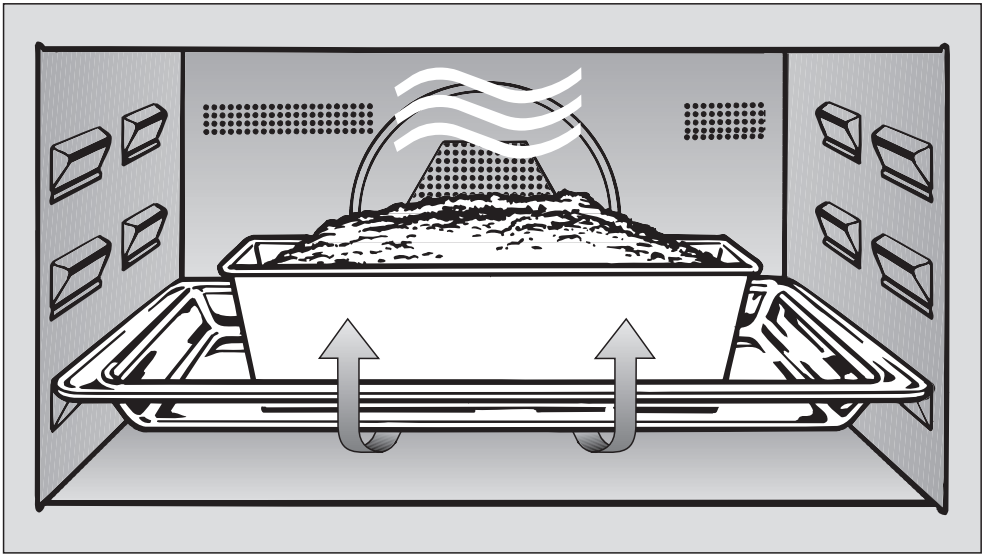
Miele

Operating and installation instructions



Microwave combination oven
H 5080 BM, H 5088 BM

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 650 220

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This appliance conforms to current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and maintenance.Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This microwave combination oven is not designed for commercial use. It is intended for use in domestic households and for use in similar working and residential environments such as:

– Shops

– Offices and showrooms

and by residents in establishments such as:

– Hostels and guest houses.

▶ It is intended for domestic use only to cook food and in particular to defrost, reheat, bake, roast and grill. Any other use is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation of the appliance.

▶ Never use the appliance to store or dry items which could ignite easily. Moisture evaporates. Fire hazard.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it, or have been shown how to use it correctly by a person responsible for their safety.

Safety with children

▶ This appliance is not a toy! To prevent the risk of injury or damage, do not let children play with the appliance or its controls.

▶ Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Great care should be taken to ensure that small children do not touch the appliance when it is being used. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vent become quite hot.

Technical safety

▶ Installation, maintenance and repairs should only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer will not be held liable for unauthorised work.

▶ Before installation, check the appliance for visible signs of damage. Do not install or use a damaged appliance. It could be dangerous.

▶ Do not use the microwave function of the appliance if
– the door is warped,
– the door hinges are loose,
– holes or cracks are visible in the casing, the door, the door seal or the oven interior walls.

Operating the appliance with this type of damage will result in microwave leakage and present a hazard to the user.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the appliance, check that the connection data on the data plate (voltage, frequency and connected load) match the mains electricity supply, otherwise the appliance could be damaged. If in doubt, consult a qualified electrician.

▶ Do not connect the appliance to the mains electricity supply by an extension lead or a multi-socket unit. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ Never open the casing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. Ensure that current is not supplied to the applinace until after maintenance or repair work has been carried out.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the connection cable is damaged, it must be replaced by a Miele approved service technician.

▶ The appliance may only be used in mobile installations such as ships, if a risk assessment has been carried out by a suitably qualified engineer.

▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

Caution. Danger of burning.
The oven interior gets very hot when operating with functions which do not use microwave power and also with combination programmes which do use microwave power.

▶ Use oven gloves when placing food in the oven, turning or removing it and when adjusting the rack etc. in a hot oven.
The top heat/grill element gets very hot when the oven is being used on the Conventional, Grill, Fan grill, MW+Grill and MW+Fan grill functions. Danger of burning.

▶ Plastic containers must ony be used with Microwave Solo. These melt at high temperatures and if used with any other function, the appliance could be damaged.

▶ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its initial temperature, changes to recipe and the shape and size of cooking container.
Some foods may contain micro-organisms which are only destroyed by thorough cooking, therefore when cooking or re-heating foods, e.g. poultry, it is particularly important that food is fully cooked through (at temperatures of over 70 °C for more than 10 minutes). If in doubt, select a longer cooking or reheating time.

▶ It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

▶ Please be aware that using microwave power will shorten cooking, reheating and defrosting times considerably compared to when using functions without microwave power. Make sure that you keep to the recommended grilling times when using the Grill and Fan grill functions. Excessively long cooking times can lead to food drying out and burning or could even cause the food to catch fire.

– Do not use the microwave function to dry breadcrumbs, flowers, herbs, grain etc.
– Do not use any functions which use the grill to heat and crisp up rolls or bread, or to dry flowers, herbs, grain etc.

Use the Fan plus function for these types of procedure and do not leave the oven unattended.

▶ Never cover the floor of the oven with aluminium foil when using the oven on the Conventional, Bottom heat, Intensive bake and Fan plus functions. Never place a cooking container or the glass tray directly on the floor of the oven. The resulting build-up of heat can damage the oven.

▶ Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.

▶ Never heat undiluted alcohol in the microwave as this can easily ignite.
If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

▶ Do not heat up unopened tins or jars of food in the oven. Pressure can build up and they may explode, resulting in injury or damage.

▶ If smoke occurs in the oven, to avoid fuelling any flame do not open the door. Cancel the cooking process by switching the appliance off, switch off at the socket and remove the plug. Do not open the oven door until the smoke has dispersed.

▶ Moisture in food could lead to corrosion in the oven interior and corrosion damage of the control panel, worktop or housing unit.

– Always cover food when using the Microwave (Solo) function. After food has been brought to the boil, continue cooking it at a lower setting to avoid excess steam escaping.
– If you wish to complete a cooking process using the residual heat in the oven, do not switch the appliance off. Leave the function selector at the position set and turn the temperature selector to the lowest setting.
– Cover any food which is left in the oven to be kept hot as this will prevent it from drying out.

▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects left near the oven could catch fire.

▶ Do not lean or sit on an open door, or place heavy items on it. This could damage the appliance. The door can support a maximum load of 8 kg.

▶ Do not use full power to warm empty dishes or to dry out herbs. Do not use the appliance without food, or if it is incorrectly loaded.

▶ Do not use the microwave function to heat up cushions or pads filled with cherry kernels, wheat grain, lavender or gel, such as those used in aromatherapy. These pads can ignite when heated even after they have been removed from the appliance.

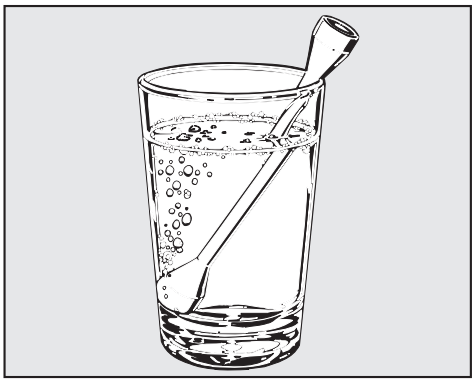
▶ Exercise caution when cooking or reheating food with a high sugar content, e.g. Christmas pudding. If heated for too long the sugar may caramelise or ignite. Always ensure that this type of procedure is supervised.

▶ The microwave combination oven is not suitable for cleaning or disinfecting items.
Items can get extremely hot and there is a danger of burning when the item is removed.

▶ Before serving, remember to allow a sufficient standing time and then always check the temperature of the food after taking it out of the oven. The temperature of the container is not an indication of the temperature of the food or liquid in it as the heat is directed straight to the food. The container is only warmed up through the transfer of heat from the food, and tends not to become as hot.
Be particularly careful when warming up baby food that the food does not get too hot.
Always stir or shake baby milk and food after heating it up, and taste it first to make sure it is not too hot.

▶ Never cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw top **and** teat must be loosened. Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

▶ When heating liquids using microwave power, the boiling rod provided should always be placed in the container.



When heating liquids, milk, sauces etc, using microwave power without the boiling rod, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout. This so-called 'boiling delay' can cause a sudden build-up of bubbles when the container is removed from the oven or shaken. This can lead to the liquid boiling over suddenly and explosively. Danger of burning.
The formation of bubbles can be so strong that the pressure forces the oven door open. The user could be injured and the appliance damaged. The boiling rod ensures that the liquid boils evenly and that bubbles form at an early stage during the operation.

▶ Make sure that you only use microwave safe containers when using the Microwave (Solo) function or a combination programme which uses microwave power. Observe the instructions given in "Suitable containers for microwave ovens".

▶ Ovenproof earthenware can retain a considerable amount of moisture. Earthenware and porcelain containers with hollow handles and lid knobs must only be used with microwave power if they have vent holes which allow the moisture to escape. Without vent holes there can be a pressure build-up, causing the container to crack or shatter, with the danger of injury.

▶ Do not reheat food in the oven in heat-retaining bags which are intended for use in normal ovens. These heat-retaining bags usually contain a thin layer of aluminium foil which reflects microwaves. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.

▶ Do not leave the appliance unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials.
Before using single-use containers make sure they are suitable for use in microwave ovens. See "Suitable containers for microwave ovens - Plastics".

▶ Eggs can only be cooked in their shells using microwave heat in a specially designed egg-boiling device available from specialist shops. Similarly, hard-boiled eggs should not be reheated using microwave power as this may lead to the eggs exploding, even after they have been taken out of the oven.

▶ Eggs can be cooked without their shells using microwave power only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode. Danger of inury.

▶ Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or cut in several places to allow steam to escape and prevent the food from bursting.

▶ To check the temperature of the food, first interrupt the cooking process. Only use a thermometer specifically approved for food use to measure the temperature of the food. Never use a thermometer containing mercury or liquid, as these are not suitable for use with very high temperatures and will break very easily.

Accessories

▶ Only use genuine Miele original spare parts and accessories with this appliance. Using spare parts or accessories from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

▶ Only use the special Miele food probe for this microwave combi oven. If the food probe breaks, it must be replaced by an original Miele food probe. If a replacement is necessary, it can be obtained from the Miele Spare Parts Department or your Miele dealer.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

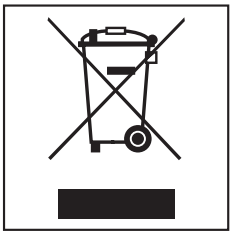
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and should be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

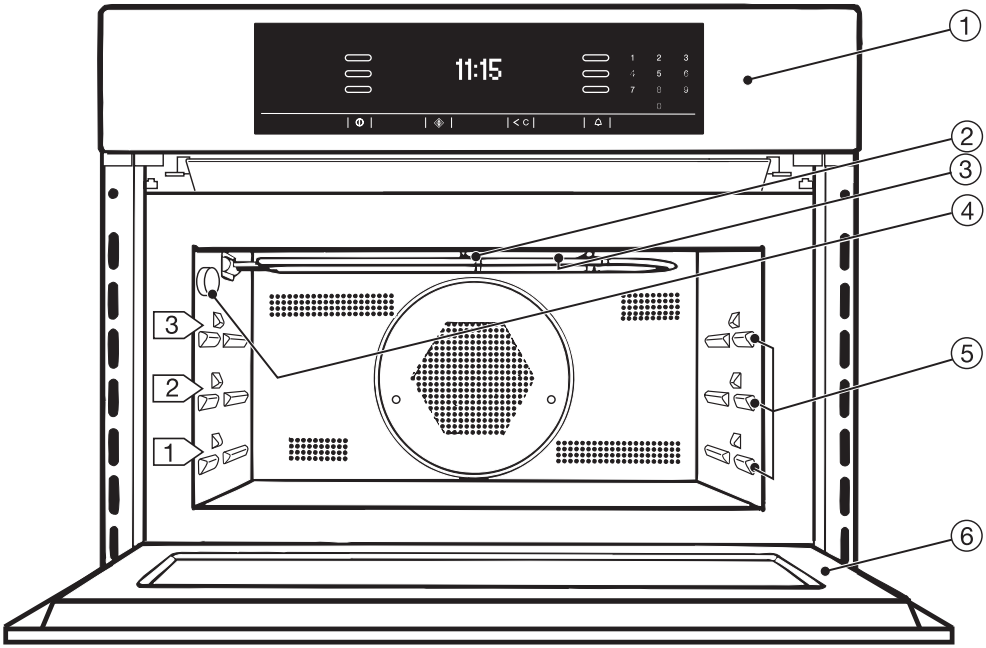
Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Guide to the appliance



① Control panel

② Oven interior lighting

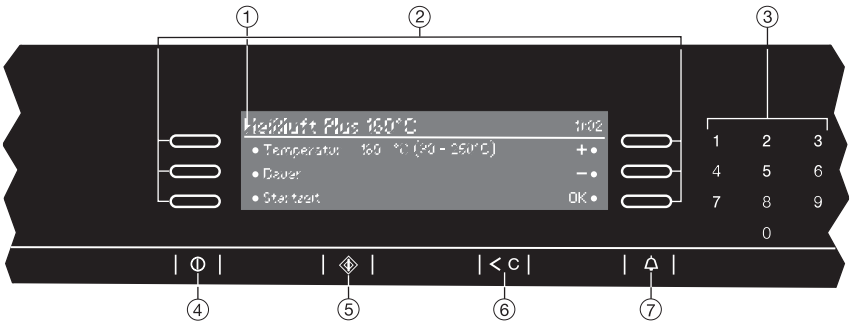
③ Top heat/grill element

④ Connection socket for the food probe

⑤ Shelf levels

⑥ Door

Control panel



		Meaning
①		Display
②	⬭	Sensors
③	0 - 9	Numerical key pad
④	⏻	ON/OFF sensor
⑤	◈	Quick MW sensor (quick start for microwave function)
⑥	<C	Clear sensor
⑦	🔔	Minute minder (egg timer) sensor

See "Controls" for further details.

Accessories supplied

Glass tray

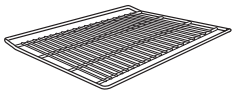
The glass tray is suitable for use with all cooking functions.

Always use the glass tray when using the Microwave (Solo) function.

Do not place items weighing more than 8 kg on it.

Do not place the hot glass tray on a cold surface, such as a tiled or granite worktop.
The glass tray could get damaged. Use a suitable heat-resistant mat or pot rest.

Rack with non-tip safety notches



The rack is designed to be compatible with microwaves and so can be used with programmes which use microwave power (combination programmes).

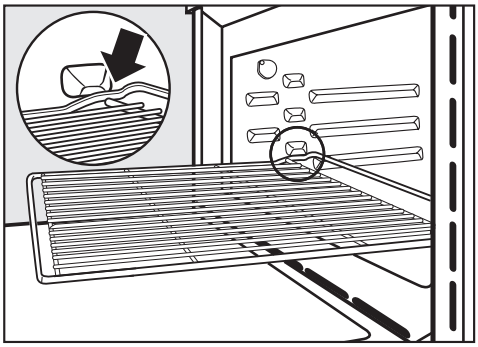
Do not place the rack directly on the floor of the oven and do not use it with the Microwave (Solo) function. This could cause arcing which could damage the oven.

Do not place items weighing more than 8 kg on the rack.

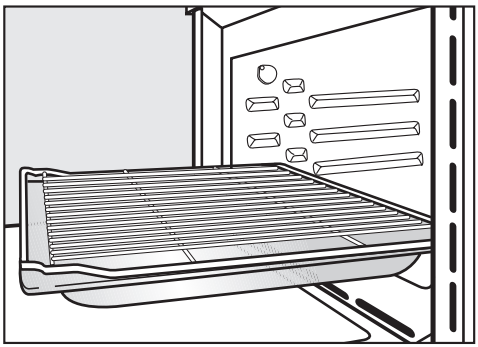
The rack gets hot when used with combination programmes which use the microwave function. Danger of burning.

The rack has **non-tip safety notches** which prevent it being pulled right out when it only needs to be pulled out partially.

When pushing the rack back in, always ensure that the safety notches are at the rear of the oven (see illustration).



To remove the rack, lift it upwards slightly at the front when the safety notches connect with the sides of the oven.

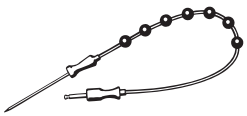


We recommend using the **rack together with the glass tray** when cooking items on the rack which might drip.

Boiling rod

When heating liquids using a programme with microwave, the boiling rod provided should always be placed in the container. It helps liquids to heat evenly.

Food probe



The food probe enables the roasting process to be monitored simply and reliably. See "Food probe" for details.

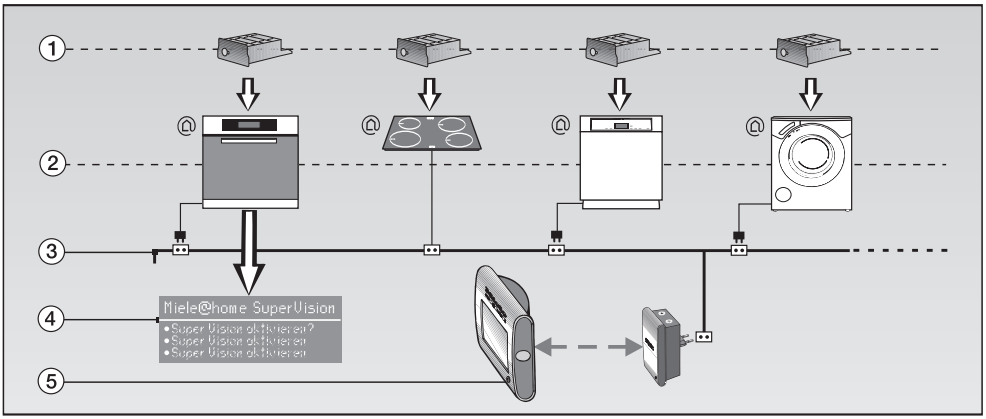
User instructions

The User instructions supplied with your appliance in addition to these Operating and installation instructions contains detailed information about the following:

- Automatic programmes
- Defrosting, reheating and cooking using the microwave function
- Baking
- Roasting
- Grilling
- Defrosting without microwave power
- Automatic programme recipes

Miele@home

Miele@home communication enabled appliances use the household electrical network ③ to communicate information about their operational status and the progress of the programme to a master appliance ④ / ⑤.



These instructions are for a communication enabled oven ② that can be linked into the Miele@home system via a communication module ① (optional accessory).

Information is displayed via:

– SuperVision appliance ④
The status of other communication enabled appliances in the system can be shown in the display of the SuperVision appliance.

– InfoControl XIC 2100 ⑤
Information transmitted from communication enabled appliances can be received accoustically and optically by a mobile InfoControl unit in the vicinity of the house.

You can use both the SuperVision appliance and the InfoControl unit at the same time.

Optional accessories

– Required: Communication module XKM 2000 SV ①

– Optional: Mobile InfoControl XIC 2100 unit ⑤

Both of these are supplied with their own installation and operating instructions.

The home of the future

The Miele@home system is capable of expansion. In the future, communication enabled appliances ② will be able to be operated via a PC or a mobile phone.

Further information

For further information about Miele@home, SuperVision and other options planned for the future please contact your Miele dealer.

Function	Use
Automatic programmes ● **Defrost** ● **Reheat** ● **Cook**	Food can be cooked, reheated or defrosted using the microwave on its own, another function without the microwave, or a combination programme with the microwave. The temperature or the power level and the cooking duration are selected automatically. All you need to do is select the type of food and the weight. At the end of programme the oven switches off automatically.
● **Slow cooking**	Meat cooked at a low temperature over a long period will be tender and succulent.
● **Sabbath programme**	This programme can be set to operate for 72 hours for the purposes of religious observance.
Microwave (Solo)	For defrosting, reheating and cooking food quickly.
Functions without microwave	For cooking food when a crisp finish is required.
Combination programmes (with microwave)	For reheating or cooking food quickly when a crisp finish is required. In the combination programmes, microwave power is used in conjunction with a traditional function to reheat or cook food quickly when a crisp finish is required.
Quick MW (programmable)	The microwave starts straight away at maximum power with a cooking duration of 1 minute (these are the factory default settings, which can be changed).

Description of power levels

Function	Use
User programmes	Settings that you use frequently can be saved under a name of your choice.
Settings	Default settings which can be altered individually.
Automatic switch-off	For switching off a cooking programme automatically.
Delay start	For starting the cooking programme at a later time.
Minute minder (Egg timer)	For monitoring other kitchen activities, e.g. boiling an egg on the hob.

Safety features	Use
System lock	The system lock prevents the appliance being used unintentionally, by children, for example (see "Settings - Safety").
Safety switch-off	A **function without microwave** can be started without selecting a cooking duration. To prevent overuse and the consequent danger of fire, the appliance switches off automatically after a certain length of time. This can be between 1 hour and 10 hours, depending on the function and temperature chosen. If a **combination programme** is followed in quick succession by another combination programme, the magnetron (which produces the microwaves) cannot be switched on again until after approx. 10 seconds have elapsed. For this reason you will need to wait a short while before starting the second programme.

Energy saving features	Use
Door contact switch	If the door is opened during a cooking programme (with the exception of Microwave solo), the heating in the oven and the fan will switch off automatically. As soon as the door is closed again, the programme will continue. If you open the door in the middle of a programme that includes microwave, you must start the programme again once the door is closed.
Using residual heat	This function is activated in a cooking programme that **does not use the microwave** and which – requires a cooking duration to be entered, or where – the food probe is being used. Shortly before the end of the cooking programme, the oven heating switches off automatically providing the heat in the oven is sufficient to finish the cooking process. If heat is lost, e.g. because the door has been opened, the heating elements in the oven will switch on again automatically.
Lighting	The oven lighting is set to switch off 15 seconds after the start of a cooking programme (default setting). See "Settings - Lighting".
Energy save mode	The oven switches off automatically to save energy if, at the end of an Automatic programme or a cooking programme with Automatic switch-off, no other cooking function is selected within a certain time period. This time period depends on the settings selected (cooking function, temperature, cooking duration). Either the time of day is displayed or the display is dark: see "Settings - Time - Display".

Microwave

In a microwave oven there is a high-frequency tube called a magnetron. This converts electrical energy into microwaves. These microwaves are distributed evenly throughout the oven interior and rebound off the metal sides of the oven interior to reach the food from all sides.

In order for microwaves to reach the food, they must be able to penetrate the cooking container being used (see "Suitable containers for microwave ovens"). Microwaves pass through a suitable container and find their way directly into the food.

All food contains moisture molecules which when subjected to microwave energy start to oscillate vigorously. The friction caused caused by this vibration creates heat which first starts developing around the outside of the food and then slowly penetrates towards the centre. The moisture, fat and sugar content of food will affect the speed at which it is cooked.

As heat is produced directly in the food,

- food can generally be cooked without adding much liquid or cooking oil.
- cooking, reheating and defrosting is much quicker than when using a function which does not use microwave energy.
- nutrients, such as vitamins and minerals, are generally retained.
- the colour, texture and taste of food are not impaired.

Power levels

The following power levels can be selected:
80 W, 150 W, 300 W, 450 W, 600 W, 850 W, 1000 W

Microwaves stop being produced as soon as the cooking programme is interrupted or the appliance door is opened.

Functions which do not use microwave energy

Fan plus

This system works by the circulation of heated air. As the heated air reaches the food straight away, temperatures are lower than those needed for "Conventional heat" where the heat is directed at the food from above and below.
When using Fan plus you can cook on two different levels at the same time.

Conventional heat

This is useful where a fairly long cooking time and a deep colour and good rise are needed.

Grill

This function can be used for grilling thin cuts and for browning cooked dishes, e.g. pasta bakes. The grill is ready for use when it glows red.

Auto roast

The oven heats initially to a high temperature (230 °C) which seals the meat to keep it succulent and tasty. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected setting.

Defrost

For gently defrosting frozen food.

Fan heat

Only one shelf level can be used with Fan heat.

Intensive bake

This function lends itself to recipes which require a moist topping and a crisp base, e. g. cheese cake, pizza, Quiche Lorraine and open fruit flans. Intensive bake is not suitable for shallow baking or roasting because the food may burn.

Fan grill

Temperatures used for Fan grill are lower than those used with the Grill function.
For grilling thick cuts, e.g. rolled meat, poultry.

Bottom heat

Select this function at the end at the baking time if you want your cake to be browner on the bottom than on the top.

Combination programmes

(with microwave)

MW+Auto roast

MW+Grill

MW+Fan plus

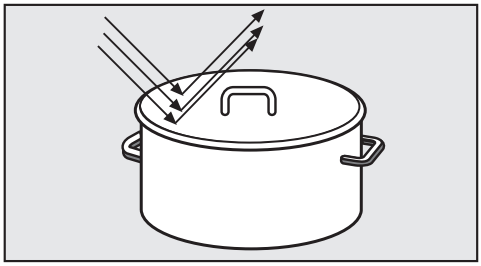
MW+Fan grill

The combination programmes enable food to be reheated and cooked quickly with even browning results.

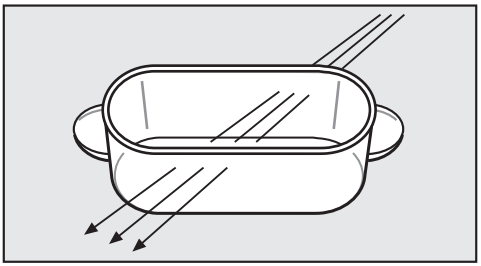
The MW+Fan plus combination programme is the most effective because the heat reaches the food immediately giving the greatest savings in both time and energy.

In general when using the combination programmes, you should not set the microwave power level higher than 150 W for baking, and not higher than 300 W for cooking, roasting and grilling.

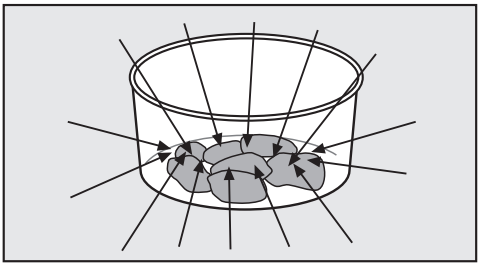
Microwaves



– are reflected by metal,



– pass through glass, porcelain, plastic and card,



– and are absorbed by food.

Material and shape

The material and shape of containers used affect cooking results and times. Heat distribution is more even in round and oval shaped flat containers than in rectangular containers, providing better results.

⚠ Ovenproof earthenware can retain a considerable amount of moisture. Earthenware and porcelain containers with hollow handles and lid knobs must only be used in this oven if they have vent holes which allow the moisture to escape. Without vent holes there can be a pressure build-up, causing the container to crack or shatter, with the danger of injury.

Metal

Metal containers, aluminium foil, metal cutlery and china with metallic decoration such as gold rims or cobalt blue must not be used with microwave power.
Metal reflects microwaves and obstructs the cooking process.

Also, avoid using plastic pots where the foil lid has not been completely removed as small pieces of foil could cause sparks.

Suitable containers for microwave ovens

Exceptions:

The **rack** supplied with the appliance is suitable for use with combination programmes (functions that use microwave power). However, it must not be placed on the oven floor.

– Metal baking trays can be used with combination programmes which use microwave power.

– If recommended by the manufacturer, pre-cooked meals in aluminium foil containers can be defrosted and reheated in the appliance using microwave power. Important: Remove the lid first. However, as food cooked on microwave power is only heated from the top, it is better to remove the food from the aluminium foil container and transfer it to a dish suitable for a microwave oven. The heat distribution will be more even.

Do not place aluminium foil dishes on the rack in case the dish sparks or arcs. If sparks occur, transfer food to a microwave-safe container.

– For even defrosting and to avoid overcooking unevenly shaped cuts of meat, poultry or fish, small pieces of aluminium foil may be used to mask wing-tips or other thin parts for the last few minutes of the process.

Make sure that the aluminium foil is at least 2 cm from the oven walls at all times.

– Metal meat skewers or clamps should only be used if they are very small in comparison to the size of the cut of meat.

Glassware

Heat-resistant glass or ceramic glass are ideal for use in the microwave oven.

Crystal glass is unsuitable as it contains lead which could cause the glass to crack in the microwave.

Porcelain

Porcelain is a suitable material.

Do not use porcelain with gold or silver edging or items with hollow knobs or handles, as insufficient ventilation may cause pressure.

Earthenware

Decorated earthenware is only suitable if the decoration is beneath an all-over glaze.

Earthenware can get very hot, and may crack.

Glazes and colours

Some glazes and colours contain metal and are therefore unsuitable for microwave functions.

Wood

Wooden dishes are not suitable. Moisture contained in the wood evaporates when exposed to microwave energy, causing the wood to dry and crack.

Plastics

Only plastic containers and plastic disposable containers which are specified by the manufacturer as suitable for use in a microwave oven may be used. Disposable containers are not always recyclable or biodegradable.

⚠ Plastics must only be used with Microwave Solo.
They must be heat-resistant to a minimum of 110 °C.
Otherwise the plastic may melt and fuse with the food.

Special plastic utensils designed for use in microwave ovens are available from good retail outlets.

Melamine is not suitable for use in this oven. Melamine absorbs microwave energy and gets hot. When purchasing plasticware, make sure that it is suitable for use in a microwave oven.

Do not leave the oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials.

Disposable containers, such as trays made from polystyrene, can only be used for very short, timed warming and reheating of food.

Plastic boiling bags can be used for cooking and reheating providing they are pierced beforehand so that steam can escape. This prevents a build-up of pressure and reduces the risk of the bag bursting.

Roasting bags and tubes can be used. Please follow the manufacturer's instructions.

⚠ Do not use metal clips, plastic clips containing metal parts, or paper ties containing wire.
There is a danger that they will ignite when heated.

Testing dishes for their suitability

If in doubt as to whether glass, earthenware or porcelain plates or dishes are suitable for use in a microwave oven, a simple test can be performed:

To do this:

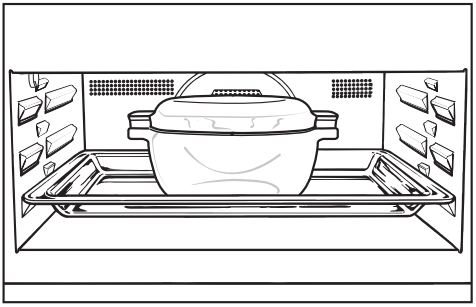
- Insert the glass tray in the oven at the lowest shelf level and place the empty item you wish to test on the glass tray. Fill a suitable glass with water and also place this on the glass tray.
- Close the door.
- Select the microwave function, and select the hightest power level (1000 W).
- Confirm with "OK".
- Enter a duration of 30 seconds and confirm with "OK".

At the end of the test, the water in the glass should be warm and the dish cool. If the dish is hot, it would be unwise to use the dish.

If a cracking noise is heard accompanied by sparks during the test, switch the appliance off immediately. Any crockery which causes this reaction is unsuitable for use with microwave power.
If any doubt exists about the suitability of a container, please contact the supplier.

This test cannot be used to check whether items with hollow knobs or handles are suitable for use with microwave power.

Placing the dish in the oven



- Insert the glass tray on the lowest shelf level.
- The dish containing the food should always be placed in the middle of the glass tray.

Placing the food directly on the floor of the oven would give unsatisfactory and uneven defrosting/cooking/reheating results as the microwaves would not be able to reach the food from below.

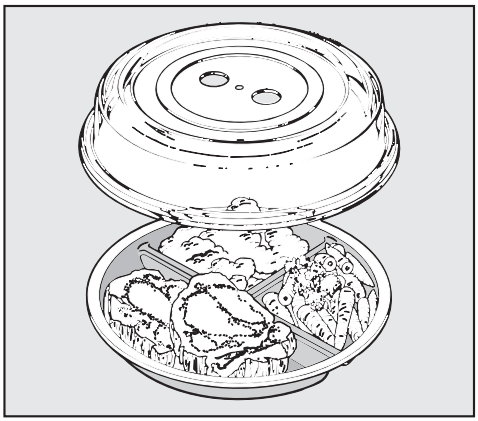
A cover

– prevents too much steam escaping, especially when cooking foods which need longer to cook, such as potatoes.

– speeds up the cooking process.

– prevents food from drying out.

– helps keep the oven interior clean.



When using programmes which use the microwave function always cover the food with lids or covers made of microwave-safe glass or plastic, or use a clingfilm recommened for use in a microwave oven (pierce as instructed by the manufacturer). Unsuitable clingfilm can melt into the food.

⚠ Sealed glass containers, such as jars of baby food, must be opened before they are placed in the oven. Do not attempt to heat them up unopened.

Do not use a cover if

– food coated with breadcrumbs is being cooked.

– cooking food which requires a crisp finish.

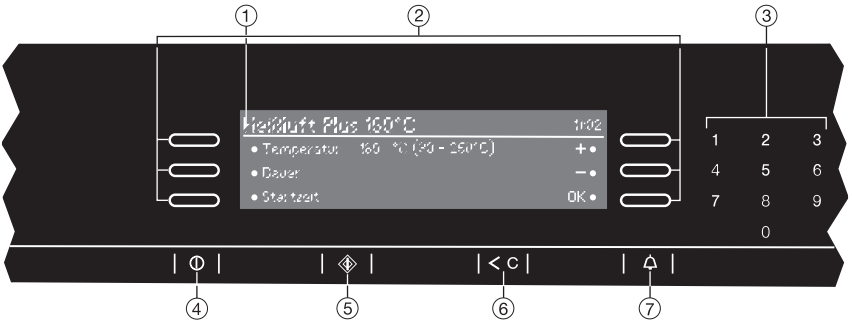
– using a combination programme which uses microwave power.

⚠ The cover supplied may only be used in Microwave (Solo) mode.

The cover can only withstand temperatures of up to 110 °C. Higher temperatures generated by grilling or fan heat could cause the plastic to distort and fuse with the food.

The cover should not form a seal with the container. If the cover is used with a container which only has a narrow diameter, there might not be enough room for condensation to escape through the holes in the top. The cover could get too hot and could start to melt.

Controls



The appliance is operated via the display ① and the electronic sensors next to and below the display. These react to finger contact. A keypad tone will sound each time a sensor is touched. The volume of the keypad tone can be adjusted or switched off altogether (see "Settings - Volume - Keypad tone").

Sensors for

		Meaning
②	⬭	Sensors When the appliance is switched on, the allocations for these sensors appear in the display. Sensors which can be used in a programme are lit up.
③	0 – 9	Numerical keypad This lights up if there is the option to enter a temperature or cooking duration.
④	⏻	ON/OFF sensor For switching the appliance on and off.
⑤	◈	Quick MW sensor The microwave starts straight away at maximum power with a cooking duration of 1 minute (these are the factory default settings, which can be changed).
⑥	<C	Clear sensor To delete the latest entry.
⑦	🔔	Minute minder (egg timer) sensor For entering a time for the minute minder, e.g. for boiling eggs.

Display

All information about functions, microwave power levels, temperature, cooking durations, Automatic programmes and settings is shown in the display.

After the appliance has been switched on by touching the ⏻ sensor, the **Main menu** appears in the display with a list of options available.

An option ▪ is selected by touching the illuminated sensor ⬭ next to the option required.

Main menu

- Microwave
- Fan plus
- Conventional heat
- Grill
- Auto roast
- Defrost
- MW+Auto roast
- MW+Grill
- MW+Fan plus
- MW+Fan grill
- Fan heat
- Intensive bake
- Fan grill
- Bottom heat
- Automatic
- Slow cooking
- User programmes
- Settings ⚑

Symbols

The following symbols will appear in the display in addition to the text:

Symbol	Meaning
•	Appears beside an option and is allocated to a sensor ⬭. You select the option you want by touching the sensor beside the dot.
	A maximum of 3 options can be shown in the display. These arrows indicate if more than three options are available. You can scroll up ⌃ or down ⌄ the list by touching the appropriate sensor.
·····	The end of a list is indicated by a dotted line. By scrolling down further, you reach the beginning of the list again.
+ / −	For increasing the time, temperature or power level shown in the display. These can also be entered using the numerical keypad.
Back ↩	Selecting this option and confirming with OK returns you to the previous list of options.
✓	A tick will appear beside the option which is currently selected. A "•" will not appear in front of this symbol.
i	This indicates additional information that is available. This information window can be cleared by selecting OK.
	The system lock is "Permitted". See "Settings - Safety". On = Operation not possible. Off = Operation possible.
🔔	A minute minder time has been set.

When a function is selected, the following symbols may appear in the display, depending on setting:

Symbol	Meaning
	Duration
	Finish
	Start time
	Programme finished
	Rapid heat-up phase, Rapid searing phase
	Heating-up phase, Searing phase
	Core temperature when using the food probe
	Microwave
	MW+Auto roast
	MW+Grill
	MW+Fan plus
	MW+Fan grill
	Fan plus, Fan heat
	Intensive bake
	Auto roast
	Conventional heat
	Bottom heat
	Defrost
	Grill
	Fan grill
	Automatic programme, Slow cooking

To enter basic settings

The oven will switch on automatically when it is connected to the electricity supply.

Welcome screen

A welcome screen will appear in the display, and you will then be requested to select some basic settings which are needed before the appliance can be used.

Follow the instructions in the display.

Setting the language

First select the language you want:

- Scroll through the list using one of the sensors to the right of the arrows / until the language you require appears in the display.
- Touch the sensor to the left of the language you want.
  A tick ✓ will appear beside the language you have selected.
- Confirm your choice by touching the sensor next to "OK".

Clock format

The request to select the Clock format will appear. The default setting for the clock is 24 h.

- Touch the sensor to the left of the clock format required.
  A tick ✓ will appear beside the clock format you have selected.
- Confirm with "OK".

Setting the time of day

You will then be asked to enter the time of day. The hour is highlighted.

- Using the numerical keypad, enter the hour, confirm with "OK" and then enter the minutes in the same way.

Time of day display

Finally you will be asked when you want the time of day to show in the display; see "Settings - Time - Display".

- On
  The time is always visible in the display.
- On for 60 seconds
  The time is only ever visible for 60 seconds.
- Do not display:
  The display remains dark.

- Touch the sensor to the left of the setting you want.

After you have confirmed your selection with "OK", the display will show a message to tell you that:

– your appliance is equipped for the Miele@home system.
– your appliance has been successfully set up to use it for the first time.

As soon as you confirm this last message with "OK", your appliance is ready for use.

If you have selected the wrong language by mistake, proceed as described in "Settings - Language " to get back to the correct language.

Cleaning and heating up for the first time

Remove any protective foil from the oven front.

See "Cleaning and care" for more information.

Before using the oven for the first time

– take **all accessories** out of the oven and wash them.

– then **heat the oven up once with nothing in it**. New ovens give off a slight smell when they are first used, and heating it up will help to dissipate the smells before you use it to cook food.

■ Before heating the oven up it is a good idea to wipe the interior out with a damp cloth. This way any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking will be removed.

■ Touch the ⏻ sensor.

The appliance will switch on and the main menu will appear in the display.

■ Touch the sensor next to "Fan plus".

The recommended temperature of 160 °C will appear highlighted.

■ Increase the temperature to 250 °C (the highest temperature). To do this, you can either use the sensor next to + or the numerical keypad.

■ Touch the sensor next to "OK".

■ Heat the empty oven for at least an hour.

Please ensure the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

This procedure can be set to switch itself off automatically. See "To use Automatic switch-off".

■ Leave the appliance to cool down to room temperature.

■ Then wipe the oven interior out with a solution of hot water and a mild detergent, and dry it thoroughly with a soft clean cloth.

Leave the oven door open until the oven interior is completely dry.

To use an Automatic programme

Your microwave combination oven has a wide range of automatic programmes to enable you to achieve excellent results with ease.

The "Automatic" sub-menu is located in the main menu.
After selecting this, the following options appear in the display:

- Defrost
- Reheat
- Cook
- Slow cooking
- Sabbath programme

A detailed overview of the Automatic programmes, together with comprehensive descriptions and further information, is contained within the User instructions booklet supplied with your appliance in addition to these Operating and installation instructions.

If you do not wish to use the Automatic defrost/reheat/cooking programmes, you can carry out these processes manually by selecting the appropriate settings.

Selecting a function

■ Switch on the appliance.

■ Select the function you want.

After selecting an oven function, options which can be entered or changed for the cooking process will appear in the display.

The options that come up in the display will depend on the function selected:

- Power level
- Temperature
- Level
- Duration
- Finish
- Start time
- Total duration
- Reduce microwave duration
- Heating-up phase
- Change function

To enter a power level and a duration or a total duration

Power level

As soon as you have called up the microwave solo function or a combination programme, the **recommended power level** will appear in the display, as well as the range within which it can be changed.

The following recommended power levels are set at the factory:

Microwave . . . . . 1000 W
MW+Auto roast . . . . . 300 W
MW+Grill . . . . . 300 W
MW+Fan plus . . . . . 300 W
MW+Fan grill . . . . . 300 W

If the recommended power level corresponds to that given in your recipe, this will be applied after a few seconds, or you can confirm by touching the "OK" sensor.

If the recommended power level is not suitable for your recipe, you can change it just for this particular cooking programme.

You can also set the recommended power level to suit your personal cooking practices. See "Settings - MW power levels".

Duration or total duration

Now set:

– the cooking duration for a programme using Microwave (solo).

– the total cooking duration for a Combination programme.
The microwave duration can be shortened once the programme has started.

To change a setting

The power level, cooking duration or total cooking duration which you have selected can be changed by calling up "Change" or the relevant option in the menu.

To select a temperature or grill level

As soon as you have called up a function (other than Microwave solo), the recommended **temperature** or the **grill level** will appear in the display, as well as the range within which it can be changed.

The following recommended temperatures/grill levels are set at the factory:

Fan plus . . . . . 160 °C
Conventional. . . . . 180 °C
Grill 3
Auto roast* . . . . . 160 °C
Defrost . . . . . 25 °C
MW+Auto roast* . . . . . 160 °C
MW+Grill 3
MW+Fan plus . . . . . 160 °C
MW+Fan grill . . . . . 200 °C
Fan plus . . . . . 160 °C
Intensive bake . . . . . 170 °C
Fan grill. . . . . 200 °C
Bottom heat . . . . . 190 °C

* The initial boosted temperature is approx. 230 °C, which then drops down to 160 °C for continued roasting.

If the recommended temperature/grill level is suitable for your recipe, confirm it with "OK".

If it is not suitable, you can change it just for this particular cooking process.

You can also set the recommended temperature to suit your personal cooking practices. See "Settings - Recommended temperatures".

To change a setting

The temperature or grill level which you have selected can be changed at any time by calling up "Change" or the relevant option in the menu.

Heating-up phase

"Heating-up phase" appears in the display when Fan plus, Auto roast, Conventional, MW+Auto roast and MW+Fan plus are used.
Rapid heat-up is available as standard for all of these functions.

Rapid heat-up

On this function, several heating elements are switched on together so that the appliance reaches the temperature required as quickly as possible.
Once the desired temperature is reached, a tone sounds.

> The rapid heat-up phase should not be used for some items such as biscuits, small cakes and pizzas because they will brown too quickly from the top.

If you want to **switch off the rapid heat-up phase for a cooking process**, call up the "Heating-up phase" option and select "Normal".

You can also **switch off the rapid heat-up phase permanently**. See "Settings - Heating-up phase".

Pre-heating the oven

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

It is only necessary to pre-heat the oven in a few instances:

With Fan plus **pre-heat the oven:**

– for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly.
– for roasting beef/fillet.

With **Conventional heat** pre-heat the oven:
– when baking cakes and biscuits with a baking time of up to 30 minutes.
– when baking pastry and cheesecake/flan bases,
– for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly.
– for roasting beef/fillet.

> The rapid heat-up phase should not be used for some items such as biscuits, small cakes and pizzas because they will brown too quickly from the top.

To pre-heat the oven:

- Select the required function and set the temperature.
- Wait for the oven to reach the set temperature.
  Once the set temperature is reached, a signal will sound (provided this is activated - see "Settings - Volume - Buzzer tones").
- Then place the food in the oven.

To change the function

You can change the function selected via the "Change function" option.

The cooking duration already entered will be kept.

Programme sequence

The appliance is set up at the factory so that it starts **automatically** after a cooking programme has been entered. Only the cooking programmes which use microwave power need to be started **manually**. If you prefer to start all programmes manually, you will have to alter the standard setting for Start to "Manual" (see "Settings - Start").

As soon as the settings for a cooking programme have been accepted,

– the settings selected will appear in the display.

– the oven will start heating up,

– the cooling fan will switch on.
The cooling fan also switches on on the Microwave function, even though the oven interior does not heat up.

Switch the oven off at the end of the programme.

After a Microwave cooking programme or when using the food probe:

– the oven switches off automatically.

– "Programme finished" and the symbol appear in the display.

– A tone will sound (provided this is activated - see "Settings - Volume - Buzzer tones").

Keeping warm function after a Microwave (solo) cooking programme

Food will be kept warm for a certain period if it is not removed from the appliance at the end of the programme. "Keeping warm" will appear in the display.

This default setting can be switched off. See "Settings - Keeping warm (MW).

Cooling system

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. The warm air in the oven disperses through a gap between the control panel and the door.

The cooling fan is temperature controlled.
The default setting can be changed. See "Settings - Cooling fan run-on".

Entering the Duration, a Start time or Finish time

By entering the Duration, Start time or Finish time, the cooking process can be programmed to switch off, or on and off, automatically.

- **Duration**
  When entering the Duration, you are entering the time that the food takes to cook.
  Once this time has elapsed, the oven heating switches off automatically.
  The maximum duration that can be entered is 12 hours.

  The Duration cannot be entered if the food probe is being used as in this case the length of the cooking programme depends on the core temperature being reached.

- **Start time**
  By entering the Start time, you specify the time you want cooking to start. The oven will switch on automatically at the time you have set.

  The Start time can only be used in conjunction with Duration or Finish, except when using the food probe.

- **Finish**
  By entering the Finish time, you specify the time you want cooking to finish. The oven will switch off automatically at the time you have set.

  A Finish time cannot be entered if the food probe is being used as in this case the end of the cooking programme depends on the core temperature being reached.

To use Automatic switch-off

To **switch a programme off automatically** select Duration or Finish and enter the time required.

Example:
The time is 11:45. Your dish will take 30 minutes to cook, and needs to be ready at 12:15.

Select Duration, and enter 0:30 h, or select Finish and enter 12:15.

The oven will switch off automatically at the time set.

Delaying the start with Automatic switch-off

We recommend using automatic switching on and off when roasting. However, do not delay the start for too long when baking as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

To **switch a programme on and off automatically** you have various options:
– Enter the Duration and Finish time.
– Enter the Start time and the Duration.
– Enter the Start time and the Finish.

Example:
The time is 11:30. Your dish will take 30 minutes to cook, and needs to be ready at 12:30.

Select Duration and enter 0:30 h.

Then select Finish and enter 12:30 h.

The Start time will be calculated automatically. "Start at 12:00" will appear in the display.

The cooking programme will start at this time.

Sequence of the cooking programme when using Automatic switch-off

The following will appear in the display:

Before the programme starts
- The cooking function and selected temperature.
- "Start at" and the start time.

After the programme has started
- The heating-up phase until the set temperature is reached.
- Once this temperature is reached, a tone will sound (provided this is activated - see "Settings - Volume - Buzzer tones").

After the heating-up phase
- The "Time left" counting down.
- The progress of your cooking programme.

Shortly before the end of the programme
- The oven heating will switch off if a programme **without Microwave power** has been used.
- Residual heat will be used if a programme **without Microwave power** has been used. The residual heat in the oven is sufficient to complete the cooking process.
- Energy save phase will appear in the display.
- The cooling fan continues to run, as does the hot air fan if a "Fan" setting has been chosen.

At the end of the cooking programme
- The hot air fan switches off, depending on the cooking function being used.
- The message "Programme finished" and the symbol appear in the display.
- A tone will sound (provided this is activated - see "Settings - Volume - Buzzer tones").

After the programme has finished
- The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.
  The fan is temperature controlled and will switch off automatically. You can change the default setting for this (see "Settings - Cooling fan run-on").
- To save energy, the oven will switch off automatically if it is not used again within a certain time.
  The timing depends on the settings selected (cooking functionn, temperature, duration).

Changing or deleting an entered cooking time

Selecting "Change" brings up all the options which can be changed.

■ Select the option you want and change it.

Use the <C sensor to delete the entered times.

If there is a power cut, all data entered will be deleted.

Food probe

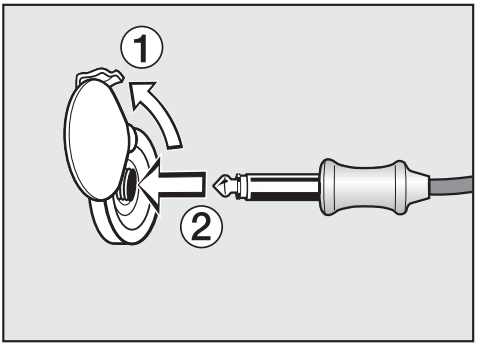
This appliance is supplied with a food probe,
The food probe is used to accurately monitor the temperature of the food during cooking.
The tip of the food probe, which is inserted into the food, measures the **core temperature** of the food.
When the pre-selected core temperature is reached, the oven heating is switched off automatically.

In addition to the automatic programmes the food probe can also be used with the following functions:

- Auto roast
- Fan plus
- Conventional heat
- Microwave
- MW+Auto roast
- MW+Fan plus
- Fan grill

To use the food probe

- Insert the food probe **right into the middle** of the food.



- Insert the plug of the food probe into the socket until you feel it engage.
- Close the door.
- Select the function you want.
- Alter the recommended temperature / microwave power level if necessary.
- Alter the recommended core temperature if necessary.

  The core temperature required depends on the type of food being cooked. For the correct core temperature, refer to the chart in the "User instructions" booklet supplied.

  The core temperature is pre-programmed into the automatic programmes.

You can also delay the start of the cooking programme to a later time. Select the "Start time" option or if using an Automatic programme, the "Start later" option.

Once the programme has started, the core temperature rise can be followed in the display.

Time left display

After a certain time the estimated **time remaining**, appears in the oven display.
The actual core temperature is no longer displayed and cannot be called up.

The time remaining is calculated from the oven temperature selected, the required core temperature and the pattern of the increasing core temperature.

The time remaining first shown is an estimate. As the cooking process continues the time remaining is revised continuously, and a more accurate revised figure shown.

If, while the time remaining is showing in the display:

– the oven or core temperature is altered,

– or a different oven function is chosen,

– or the door is left open for a particular length of time

all the time remaining information will be cancelled and the actual core temperature will re-appear in the display. The time left display will reappear after a while.

If the door is opened during an automatic programme the time remaining will continue to show in the display.

Using the residual heat, Energy-save phase

This feature works with Auto roast, Fan plus, Conventional heat and Fan grill.

The heating in the oven switches off shortly before the end of the cooking programme. The residual heat in the oven is sufficient to complete the cooking process.

Using the residual heat in the oven saves energy.

"Energy save phase" will appear in the display to show that the oven is in energy save mode. The time remaining will continue to be visible in the display.

The cooling fan continues to run, as does the hot air fan if a "fan" setting has been chosen.

Once the selected core temperature has been reached:

– the oven switches off automatically.

– "Programme finished" and the symbol appear in the display.

– A tone will sound (provided this is activated - see "Settings - Volume - Buzzer tones").

If the food is not yet cooked sufficiently, insert the food probe into another place and repeat the programme.

Up to 25 frequently used recipes can be saved under a user-defined name, and then called up again as required.

Either

– Select the **Save as** option at the end of running an Automatic programme and give the programme a name of your choice, or

– select the **User programmes menu**. You can combine up to four cooking steps and save them under a name of your choice.

The User programmes menu

If user programmes have already been created and saved, the following will appear:

- **Select**
  For calling up and starting an existing User programme.
  You choose whether the programme should "Start now" or "Start later".
- **Create**
  This is used to create a new User programme.
- **Change**
  For altering an existing programme.
- **Delete**
  Individual programmes can be deleted.
  You can also delete all User programmes at the same time - see "Settings - Factory default - User programmes".
- **Use in main menu**
  You can place up to three user programmes in the Main menu. Changes to the Main menu can be reset via "Settings - Default settings - Main menu".

To create a User programme

If programmes already exist under User programmes, the "Create" option has to be selected in order to save additional programme stages to memory.
Then continue following the instructions below.

- Select the cooking function you want.
- Check the settings, and if required, change the recommended temperature /
  microwave power level /
  grill level.
  Then select "Continue" to confirm your selection.
- Select a duration, or a core temperature if using the food probe. Then select "Continue" to confirm your selection.
- Now you can add further cooking steps if you wish.
  For example, to set the oven to start another function immediately after the first one. Follow the procedure described above.
- Finally set the shelf level to be used.

A summary of the entries will appear in the display. If you wish to change any of the stages listed you can select them now.

- Do a final check of all settings and then select "Continue" to confirm your selection.

Set a programme name

After confirming with "Continue", either select an existing name from the list in the display, or enter your own name. To do this:

- Use the sensors next to arrows ◄ ► to select a character.
- When the letter or number you want is highlighted, confirm it with "Select character". It will then appear in the top line of the display after "Name".
- Select the rest of the letters or numbers for your programme name.

Select "Space" where a space is required.

You can use the "Delete character" option to correct any wrong entries.

- Confirm the programme name with "Confirm name".

Your appliance is supplied with a number of standard default settings.

To change a setting:

■ Select the "Settings ⚑" option.

The list of options will show in the display.

- Language ⚑
- Time
- Lighting
- Main menu
- Quick MW
- Keeping warm (MW only)
- Cooling fan run-on
- Heating-up phase
- Start
- Recommended temperatures
- MW power levels
- Display
- Volume
- Safety
- Units
- Showroom programme
- Factory default

■ Select and confirm the one you want to change.

If a setting is not confirmed within a certain time, the display will revert to the "Settings" list.

Currently selected settings are indicated by a "✓" and without a "+" next to them.

Settings cannot be altered while a cooking programme is in progress.

Language ⚑

You can set the language you want the display to appear in.

After selecting and confirming "Language", the language you have selected will appear in the display.

If you have selected the wrong language by mistake, you can follow the flag symbol ⚑ to get back to the Language ⚑ menu.

Time

The options are:
- Display
- Clock format
- Set

If there is a power cut, the current time of day will reappear once power has been restored. The appliance will store this data for approx. 200 hours. After 200 hours it will show "12:00" and will need to be re-set.

Display

Select how you want the time (of day) to appear in the display when the appliance is switched off:

- On
  The time will always show in the display.
- On for 60 seconds
  The time is only ever visible for 60 seconds when the oven is switched on and when it is switched off.
- Do not display
  The time will only show in the display when the oven is switched on.

Clock format

The time can be displayed as a 24-hour or a 12-hour clock:

- 12 h: 12 hour clock display
- 24 h: 24 hour clock display
  (Factory default)

To set the time

The time (of day) is set using either the numerical keypad or the + and − sensors:
First enter the hours and confirm with "OK". Then enter the minutes and confirm with "OK".

Light

- On
  The oven interior lighting remains on during the entire cooking programme.
- On for 15 seconds
  (Factory default)
  The oven interior lighting will switch off 15 seconds after the start of a cooking programme.
  Touching one of the illuminated sensors next to the display will switch the lighting on for another 15 seconds.
  With Automatic programmes you will need to touch the 🔔 sensor twice because the sensors next to the display are not illuminated.

Main menu

You can change the order in which options appear in the main menu. Up to three options can be placed at the beginning of the main menu (excluding Settings).

When you select this option you will be prompted to set positions 1, 2 and 3.

You will be given the choice of selecting a standard oven function or an Automatic or a User defined programme for each position. After selecting and confirming one position you will be prompted to set the next one.

Once you have set all three the list will appear in the display.

If you have already set a programme of your choice at the beginning of the main menu (see "User programmes - Use in main menu"), the next one will be added to the list.

Quick MW

A power level of 1000 W and a cooking duration of 1 minute are the default settings for the quick-start microwave programme.
The microwave power level can be changed to 80 W, 150 W, 300 W, 450 W, 600 W or 850 W. The cooking duration can also be changed. The maximum duration that can be set depends on the power level selected.

Keeping warm (MW only)

The Keeping warm function is activated as standard with the mirowave (solo) programme if a power level of min. 450 W and a cooking duration of at least 10 minutes has been selected.
If food is not removed from the appliance at the end of the progamme, the Keeping warm function will start automatically after approx. 5 minutes. "Keeping warm" will appear in the display and the food will be kept warm for approx. 15 minutes using a power level of 150 W. Opening the door cancels the keeping warm phase.

You can deactivate this function. The Keeping warm function cannot be set as a separate function.

Cooling fan run-on

The cooling fan will continue to run for a while after the appliance has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

- Temperature controlled
  (Factory default)
  The cooling fan will switch off when the temperature in the cooking compartment drops below approx. 70 °C.
- Time controlled
  The cooling fan will switch off after approx. 25 minutes.

Do not leave food in the appliance to keep it warm if you have set the cooling fan to timed operation. Moisture levels in the oven could increase, leading to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.

Condensate can
– damage the housing unit/ worktop.
– lead to corrosion in the oven.

Heating-up phase

The heating-up phase parameters can be altered with the following functions: Fan plus, Auto roast, Conventional heat, MW+Auto roast and MW+Fan plus.

- Rapid
  (Factory default)
  All the heating elements are switched on together in order to heat the oven up as quickly as possible to the required temperature.
  and "Rapid heat-up phase" or "Rapid searing phase" will appear in the display.
- Normal
  Only the heating elements for the cooking function selected are switched on.
  and "Heating-up phase" or "Searing phase" will appear in the display.

Start

The "Automatic" setting enables a programme to start automatically without having to select Start.
With the "Manual" setting, you have to select and confirm "Start". Microwave programmes can only be started manually.

Recommended temperatures

The recommended temperatures for the various cooking functions are displayed and can be altered.

MW power levels

The recommended power levels for the various cooking functions are displayed and can be altered.

Display

Contrast

The contrast is represented by a bar with seven segments.

Factory default: Four illuminated segments.

To change the contrast touch the sensor next to "Lower" or "Higher".

Brightness

The brightness is represented by a bar with seven segments.

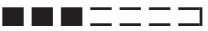
Factory default: Six illuminated segments.

To change the brightness touch the sensor next to "Darker" or "Lighter" sensor.

Volume

Buzzer tones

The volume is represented by a bar with seven segments.



Factory default: Three illuminated segments.

To change the volume touch the sensor next to "Quieter" or "Louder".

If all segments are illuminated,the volume is on maximum.
If none of the segments are illuminated the volume has been turned off.

Frequency

The frequency of the buzzer can be changed. Changing the frequency may be necessary to optimise the volume in different installation environments.

The frequency range is represented by a bar with 15 segments. Each segment represents a different frequency.

To change the frequency touch the sensor next to the "−" or "+" symbol.

If the segment on the far left is the only one illuminated (factory default) a brief signal will sound after a short while four times at 15 second intervals.

If more than one segment is illuminated a continual signal will sound after a short while for approx. 8 minutes on the frequency set.

Keypad tone

The volume of the keypad tone (the beep which sounds each time a sensor is touched) can be changed or switched off completely.

Factory default: three illuminated segments.

To change the volume, touch the sensor next to "Quieter" or "Louder".

If all segments are illuminated the volume is on maximum.
If none of the segments are illuminated the volume has been turned off.

Safety

System lock

The system lock prevents the appliance being switched on unintentionally, by children for example.

The system lock has to be set to "Permitted" (activated) in order to use it.

- Permitted
  The system lock is active.
  The symbol appears in the display as soon as the appliance is switched off. The system lock can now be used.
- Not permitted
  (Factory default)
  The system lock is deactivated.

To switch the system lock on or off

■ Touch the sensor next to the symbol.

You can choose between:

- On
  The appliance is locked and cannot be operated.
  appears in the display.
- Off
  The appliance is unlocked and can be operated.
  appears in the display.

The minute minder can still be used.

The system lock continues to be active, even after a power cut.

In operation lock

(depending on model)

The In operation lock is not available with the microwave (solo) function and combination programmes which use microwave power.

The In operation lock prevents the appliance from being switched off inadvertently and cooking programmes from being altered.
When the In operation lock has been activated, the appliance will be locked a few seconds after a cooking programme has started.

■ To activate the In operation lock, select "On".

- On
  During a cooking programme, you must touch a sensor for at least 5 seconds before it will react.
- Off
  (Factory default)
  The sensors will react immediately they are touched.

Units

Weight

- g
  (Factory default)
- lbs

Temperature

- °C
  (Factory default)
- °F

Showroom programme

- Off
  (Factory default)
- Demo programme
- Continuous loop
- Demo mode

This programme is for dealers who want to demonstrate the appliance without the heater elements working.

Do not activate this setting for domestic use!

If you select and activate this option by mistake, you can deactivate it as follows:

– Demo programme
  Select the "Off" option and follow the instructions in the display.

– Continuous loop
  Touch one of the sensors next to the display and follow the instructions.

– Demo mode
  Touch one of the sensors next to the display and follow the instructions.

Factory default

- **All settings**
  Any settings that you have altered will be reset to the factory default setting.
- **User programmes**
  All saved user programmes will be deleted.
- **Main menu**
  Only the main menu will be reset to the factory default setting.
- **Recommended temperatures**
  Only those recommended temperatures which have been changed will be reset to the factory default settings.
- **MW power levels**
  Only those recommended power levels which have been changed will be reset to the factory default settings.

Minute minder (egg timer)

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

You can enter a time of up to a maximum of 9 hours, 59 minutes and 59 seconds.

You can set the minute minder at the same time as another timed programme, e.g. as a reminder to stir a dish or add seasoning etc.

To set the minute minder

■ Touch the 🔔 sensor.

"0 : 00 : 00" will appear in the display.

■ Enter the minute minder time using the numerical keypad:
first enter the hours, then the minutes followed by the seconds.
(For example: for 6 minutes 20 seconds
enter: 0 06 20).

■ Confirm your entry with the OK sensor.

If you use the + or − to enter the time you must confrim each part of the entry with the OK sensor.

The time counts down in the display.

At the end of the time set for the minute minder

– The 🔔 symbol will flash.

– A tone will sound (provided this is activated - see "Settings - Volume - Buzzer tones").

– The display will show the time counting upwards.

■ Touch the 🔔 sensor.

To alter the time set for the minute minder:

■ Touch the 🔔 sensor.

■ Use the <C sensor to set the time to "0 : 00 : 00" and then enter a new minute minder time.

■ Confirm your entry with the OK sensor.

To cancel the time set for the minute minder

■ Touch the 🔔 sensor twice.

This starts the microwave function immediately. It has a pre-set power level of 1000 W and will operate for a duration of one minute.
These default settings can be changed (see "Settings - Quick MW").

This function is ideal for heating up liquids.

■ Touch the ◈ sensor.
You can increase the time in one-minute steps by touching the sensor several times.

The maximum duration that can be set depends on the power level selected.

The cooking process starts straight away.
The time remaining counts down in the display.

When the programme finishes,

– the appliance switches off automatically.

– the message "Programme finished" and the ⏲ symbol appear in the display.

– A tone will sound (provided this is activated - see "Settings - Volume - Buzzer tones").

The cooking duration selected can be changed at any time by calling up "Duration" or "Change" in the menu.

Miele branded cleaning and conditioning products are available from the Miele Spare Parts Department or via the internet on www.miele-shop.com.

⚠ Do not use a steam cleaner to clean the appliance. The steam could reach electrical components and cause a short circuit.

Clean the oven interior, inside of the door and door seal as soon as it has cooled down. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible.
In certain circumstances, very heavy soiling can even damage the appliance.

Oven interior

⚠ The oven interior can get hot during use. Danger of burning.

The oven interior is made from **stainless steel** which has been treated with a special finish called **PerfectClean**. This finish has an iridescent appearance. PerfectClean surfaces have **very good anti-stick properties** and are **easy to clean**.

However, it is very important to clean the surfaces each time the microwave combination oven is used. The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build-up.

If the oven is used frequently without being cleaned, it may become very difficult or even impossible to get clean again.

Normal soiling

Do not use too much water on the cloth or sponge and do not let water or any other substance find its way into any openings.

Clean the surfaces with hot water and a little washing-up liquid applied with a well wrung-out sponge.
Cleaning is made easier if soiling is first dampened with a solution of washing-up liquid.
If necessary the scouring pad on the back of a washing-up sponge can be used to remove it.

After cleaning, rinse all surfaces thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Heavy soiling

Allow the PerfectClean surfaces to cool down to room temperature before cleaning. Apply a proprietary oven cleaning spray, and leave to take effect for up to ten minutes only.

If necessary the scouring pad on the back of a non-scratch washing-up sponge or a soft nylon brush can be used to loosen the soiling. Repeat the process if necessary.

After cleaning, rinse thoroughly with clean water and then dry thoroughly.

The following cause lasting damage to the surface structure and reduce the anti-stick effect. They must not be used on PerfectClean surfaces:

- Abrasive cleaning agents, e.g. powder cleaners and cream cleaners.
- Cleaning agents for ceramic hobs.
- Wire wool or metal scourers.
- Abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.
- Oven spray must not be used in a hot oven or left on for too long.
- Spot cleaning using mechanical cleaning agents.

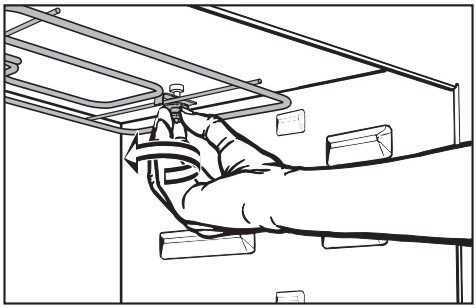
Note:

- Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Excercise caution and make sure the oven is not too hot - danger of burning.
- Spilt fruit juices may cause lasting discolouration to the surfaces. This discolouration is permanent but will not affect the efficiency of the finish. Clean these following the instructions given above and do not use force to remove them.
- To neutralise odours in the oven, put a container of water with some lemon juice in the oven and simmer for a few minutes.

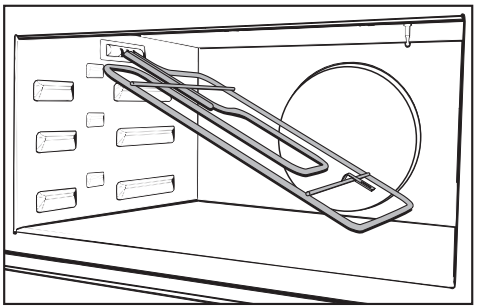
Oven interior roof

If the oven interior roof is badly soiled, the grill element can be lowered to make cleaning easier.

⚠ Make sure the oven heating elements are switched off and cool. Danger of burning.



■ To lower the grill element, the nut needs to be unscrewed.



■ Lower the grill element gently.

Do not use force to lower it as this can cause it to break.

■ After cleaning the grill element, raise it gently back up again. Refit the nut and tighten to secure the grill element back in position.

Door interior and door seal

⚠ The oven interior can get hot during use. Danger of burning.

Clean the interior of the door and the seal using a damp Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. Then dry with a soft cloth.

⚠ Check the door and door seal at regular intervals for any sign of damage. If any damage is noticed, the oven should not be used again in microwave mode until the fault has been rectified by a service technician.

Glass surfaces are susceptible to scratches. Scratches can cause glass surfaces to break.

When cleaning glass surfaces do not use:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- sharp metal scrapers.

Appliance front

Remove any soiling on the front of the appliance straight away. Soiling that is left too long is harder to remove, and the surface could become discoloured or altered.

Clean the front using a damp Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. Then dry with a soft cloth.

The external surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage.
Contact with unsuitable cleaning agents can alter or discolour external surfaces.

To prevent damage to external surfaces when cleaning, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- eraser blocks,
- sharp metal scrapers.

Accessories supplied

Rack

The surface has been treated with PerfectClean and should be cleaned according to the cleaning instructions for PerfectClean described in "Cleaning and care - oven interior".

Glass tray

The glass tray can be washed in hot water and washing-up liquid, or in the dishwasher.

Do not use scouring agents. These will scratch.

Boiling rod

The boiling rod can be washed in a dishwasher.

Food probe

This should be wiped clean with a damp cloth only.

⚠ Do not put the food probe into water or clean it in the dishwasher.

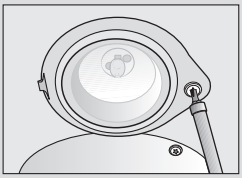
With the aid of the following guide, minor problems can be easily corrected without contacting Miele.
If you cannot resolve a problem following these instructions please contact the Miele Service Department.

⚠ Do not attempt to open the appliance casing yourself.
Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Problem	Possible cause and remedy
The display is dark.	– Check whether the time of day is set so that it does not show in the display or so that it switches off after 60 seconds (see "Settings - Time - Display"). – Check to see if the mains fuse has blown. If it has, call the Service Department. – Check that the appliance is switched on at the mains supply.
A programme will not start	– Check that, if using a programme with microwave, the door is shut properly. – Check that a power setting and a duration have been entered if operating in microwave mode . – Check that, if operating with a combination programme, the following have been entered: a power setting, a cooking duration, a temperature or a grill level.

Problem solving guide

Problem	Possible cause and remedy
The appliance has switched itself off automatically during use and a message has appeared in the display.	This is a safety feature to protect the oven if it has been operating for an exceedingly long period. The length of time depends on the function and temperature selected. The appliance will be ready for use again after it has been switched off and then back on again.
The oven has automatically switched itself off during a cooking programme.	The oven switches off automatically to save energy if, at the end of an Automatic programme or a cooking programme with Automatic switch-off, no other cooking function is selected within a certain time period. The appliance will be ready for use again after it has been switched off and then back on again.
If the door is opened whilst the oven is operating (except on microwave solo), the oven stops making a noise.	This is not a fault. If the door is opened during a programme, the door contact switch causes the oven heating, and the fan if on "Fan" setting, to be switched off.
A noise is heard after a programme has finished	This is not a fault.The cooling fan continues to operate after a programme has finished. Depending on the setting, it switches off once the oven has dropped to a certain temperature or after a certain length of time. If the door is opened during the run-on period, the fan will switch off and will continue to run again once the door is closed again. (See "settings - Cooling fan run-on").
An abnormal sound is heard when the oven is operating in microwave mode.	– Check if there are sparks caused by using metal dishes (see "Suitable containers for microwave ovens"). – Check if the food is covered with aluminium foil. Remove the foil. – Check if the rack is inside the oven. Always use the glass tray when using the oven in Microwave solo mode.

Problem	Possible cause and remedy
The microwave works and the oven heats up, but the interior lighting does not come on.	Check whether the oven interior lighting has been set to come on for only 15 seconds (see "Settings - Lighting"). If this is not the case, the halogen lamp is defective and needs to be replaced: Disconnect the appliance from the electricity supply: switch off and unplug at the socket, or remove the fuse, or switch off at the isolator as appropriate. The lamp cover consists of two parts: a glass piece and a mounting. Hold the lamp cover securely when removing it so that it does not fall. Place a tea towel over the floor of the oven and the open door to protect them.  ■ Remove the screw from the lamp cover using a T20 Torx screwdriver, and then take the cover off. ■ Pull the halogen lamp out. ■ Replace the halogen lamp. Specification: 12 V, 10 W, heat resistant to 300 °C, fitting G4, Osram, type 64418. Do not touch the halogen lamp with bare fingers. Please follow the manufacturer's instructions. ■ Replace the glass piece in the mounting, and refit the lamp cover. Make sure that the lug on the mounting is correctly located in the notch in the roof of the oven, then screw the mounting back into place. ■ Reconnect the appliance to the mains supply.

Fault code in display	Possible cause and remedy
Fault 54	The food probe is defective. Remove the probe from its socket and the message will disappear.
Another fault code shown in the display as "F + numbers"	Call the Service Department.

In the event of any faults which you cannot easily remedy, please contact

– your Miele Dealer

or

– Miele (see back cover for contact details).

■ When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

These are given on the data plate which is located on the front of the oven cavity.

N.B. A call-out charge will be applied for unnecessary service visits where the problem could have been rectified as described in these instructions.

Please note that telephone calls may be monitored and recorded to improve our service.

Optional accessories

Miele offers a range of useful accessories as well as cleaning and conditioning products for your appliance. These can be ordered via the internet at www.miele-shop.com, from Miele (see back cover for contact details) or from your Miele dealer.

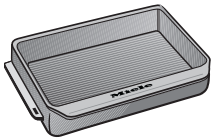
Gourmet oven dish HUB 61-22 and HUB 61-35

Do not use the gourmet oven dish with functions which use microwave power.

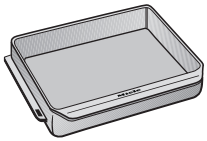
The dish has an anti-stick coating. Place it on the glass shelf on the lowest shelf level in the oven.

It is available in two sizes:

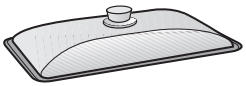
– HUB 61-22, (Capacity approx. 5 litres, dimensions approx. 38 x 22 x 8 cm)

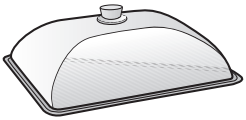


– HUB 61-35, (Capacity approx. 8 litres, dimensions approx. 38 x 35 x 8 cm)



Gourmet oven dish lid



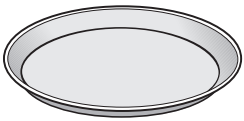


A lid is available separately.

Important: The HUB 61-35 gourmet oven dish will not fit in a microwave combi oven with the lid on as it will be too high.

When ordering a lid, please specify the gourmet oven dish it is to be used with (HUB 61-22 or HUB 61-35).

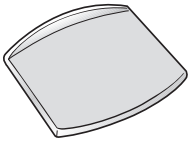
Flan/Pizza dish



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for frozen cakes and pizzas.
The surface has been treated with PerfectClean enamel.

Pizza stone

Do not use the pizza stone with functions which use microwave power.



The pizza stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.
The pizza stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.
A paddle made of untreated wood is supplied with it for placing food on the pizza stone and taking it off.

Miele E-cloth

Removes grease and stains and leaves no smearing. Suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent Miele approved service technician in strict accordance with current national and local safety regulations (BS 7671 in the UK).

This appliance is supplied with a mains cable for connection to a 230 - 240 V, 50 Hz single phase supply.

The voltage and connected load are given on the data plate situated at the front of the oven interior. Please ensure that these match the household mains supply.

Connection should be made via a fused connection unit or a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been installed.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

Switches with a minimum all-pole contact gap of 3mm are suitable for isolating the appliance. These include circuit breakers, fuses and protective devices.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD). Please contact a qualified electrician for advice.

If the cable is damaged a new cable must be fitted by a Miele approved service technician.

This appliance conforms with European Standard EN 55011 as a Group 2, Class B product. Group 2 appliances use high frequency energy in the form of electro-magnetic waves to create heat in food. Class B is assigned to appliances that are suitable for domestic use.

Important UK

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

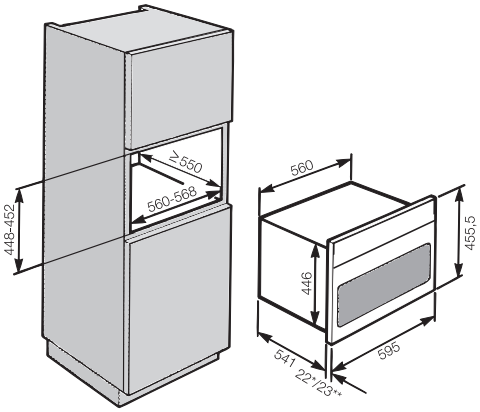
Blue = neutral

Brown or black = live

WARNING
THIS APPLIANCE MUST BE EARTHED

Appliance dimensions and unit cut-out

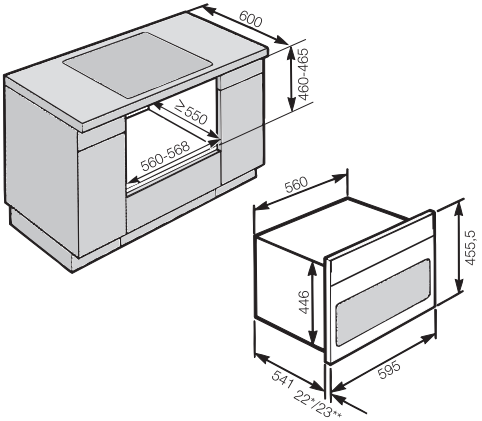
Installation in a tall unit



* Appliances with glass front
** Appliances with metal front

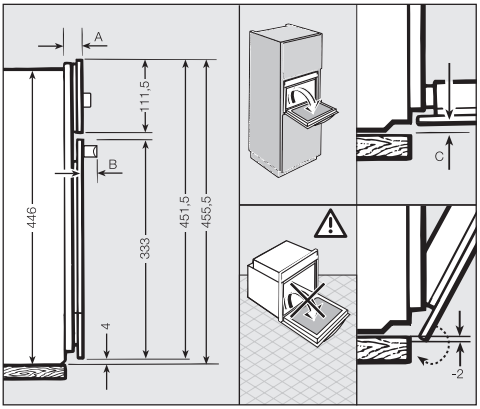
Installation in a base unit

If fitted underneath a hob, the installation instructions for the hob must also be taken into account.



* Appliances with glass front
** Appliances with metal front

Front dimensions



A Appliances with glass front: 22 mm
Appliances with metal front: 23 mm

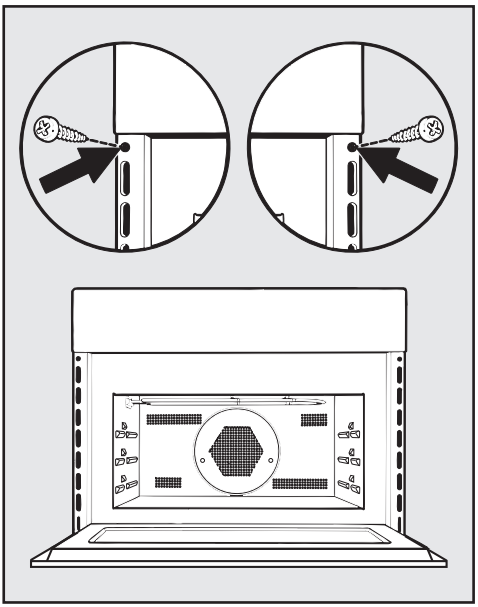
B H 5080: 47.5 mm
H 5088: 45.0 mm

C Appliances with glass front: 1.5 mm
Appliances with metal front: 0.5 mm

Installation

⚠ The appliance must not be operated until it has been correctly installed in its housing unit. Otherwise it poses an electric shock hazard.

- Connect the appliance to the electricity supply.
- Place the oven into the oven housing unit as far as the oven trim and align.



- Open the door, and with two screws secure the appliance to the side walls of the furniture unit through the holes in the oven trim.

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(H 5080 BM, H 5088 BM)

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